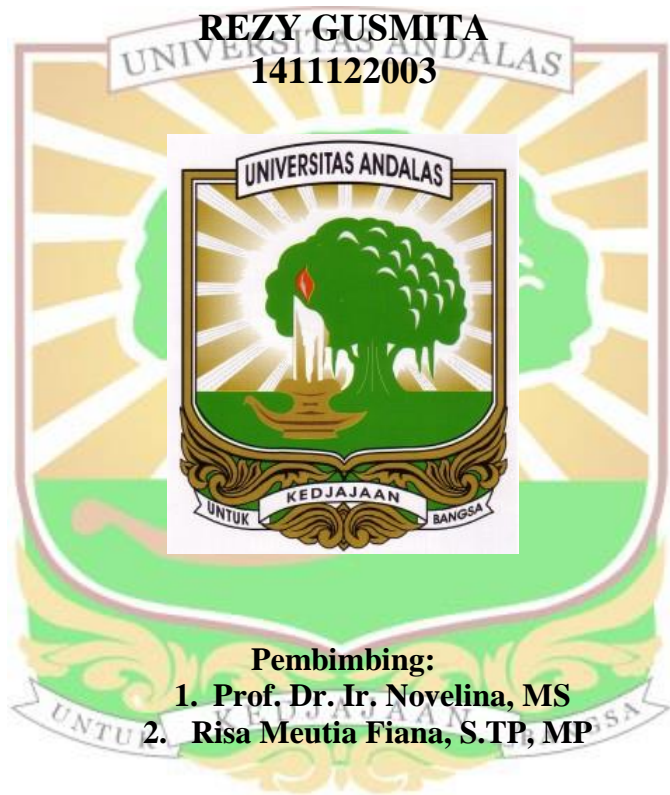


PENGARUH PERBANDINGAN BUBUK KELAPA KERING (*Cocos nucifera*, L.) TERHADAP KARAKTERISTIK DAN UMUR SIMPAN KUE LADU

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Pengaruh Perbandingan Bubuk Kelapa Kering (*Cocos nucifera*, L.) terhadap Karakteristik dan Umur Simpan Kue Ladu

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengaruh perbandingan bubuk kelapa kering terhadap karakteristik kue ladu, mengetahui pengaruh tingkat perbandingan terbaik dalam menghasilkan produk terbaik dan mengetahui lama penyimpanan kue ladu produk terbaik. Penelitian ini dirancang menggunakan Rancangan Acak Lengkap (RAL) dengan 5 perlakuan (perbandingan tepung beras dan bubuk kelapa kering 100%:0%; 95%:5%; 90%:10%; 85%:15%; dan 80%:20%) dan 3 ulangan. Hasil penelitian menunjukkan bahwa tingkat perbandingan bubuk kelapa kering berpengaruh terhadap kadar air, kadar abu, kadar lemak, kadar karbohidrat, kadar serat kasar, kerapuhan, warna, aroma, tekstur dan rasa. Namun tidak berpengaruh nyata terhadap kadar protein. Berdasarkan karakteristik kimia, fisik dan sensori terhadap perbandingan produk kue ladu, diperoleh produk terbaik pada perlakuan 10% bubuk kelapa kering dan 90% tepung beras dengan karakteristik pada perlakuan ini yaitu kadar air 1,96%, kadar abu 2,42%, kadar lemak 19,55%, kadar protein 7,56%, kadar karbohidrat 68,86%, kadar serat kasar 2,73%, kerapuhan 2,30%, serta nilai rata-rata analisis sensori aroma 3,70, warna 4,07, tekstur 3,53 dan rasa 3,97. Umur simpan kue ladu adalah 35 hari pada suhu 30°C, 27 hari pada suhu 40°C dan 16 hari pada suhu 60°C.

Kata kunci : Bubuk kelapa kering, kue ladu, tepung beras



Effect of the Ratio of Dry Coconut Powder (*Cocos nucifera*, L.) on Characteristics and Shelf Life Prediction of Ladu Cake

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ABSTRACT

This research aims to determine the effect of the ratio of dried coconut powder on the characteristics of the ladu cake, to find out the effect of the best ratio level to produce the best product and the expired date of the ladu cake. This study using Completely Randomized Design (CRD) with 5 treatments (ratio of rice flour and dried coconut powder 100%: 0%; 95%: 5%; 90%: 10%; 85%: 15%; and 80%: 20%) and 3 replications. The results showed that ratio of dry coconut powder has influence on moisture content, ash content, fat content, carbohydrate content, crude fiber content, fragility, color, aroma, texture and taste. In contrast, it was not influence the protein content. Based on the chemical, physical and sensory characteristics on the receipt of the ladu cake product, the best product was chosen in the treatment by ratio 10% dried coconut powder : 90% rice flour with characteristics of treatment was 1.96% moisture content, 2.42% ash content, 19.55% fat content, 7.56% protein content, 68.86% carbohydrate content, 2.73% crude fiber content, 2.30% fragility, and the mean value of sensory analysis are 3.70 aroma, 4 .07 color, 3.53 texture and taste 3.97. The expired date of the ladu cake was 35 days at 30°C, 27 days at 40°C and 16 days at 60°C.

Key words: Dried coconut powder, ladu cake, rice flour

